



Food Safety and Coronavirus

Advice for Consumers

Currently there is no evidence of food or food packaging being associated with transmission of COVID-19. It is more likely that a person will be exposed by person-to-person transmission involving close contact with someone who is ill or shedding the virus.

Consumers must follow Government health guidelines on how to protect yourself and others, especially the advice on frequent hand washing with soap and water for at least 20 seconds and frequent cleaning and disinfecting of surfaces. It is important to exercise the social distancing during visit to the supermarket or food outlets.

If you are concerned about contamination of food and food packaging you have purchased from the grocery store, wash your hands after handling food and food packages when you return from the grocery store and after removing packaging from food. It is important to wash your hands before preparing food or handling food at home.

It is critical to follow the 4 key steps of food safety – clean, separate, cook and chill to prevent foodborne illness.

Food safety is critical and it therefore important to ensure your food products and/meals are purchased from food businesses approved by Council. A person or business should not be selling food or advertising to sell food unless licensable and/or approved by the Council. Council staff are working with food businesses to ensure compliance with Food Standards Code and provide safe and suitable food to consumers.

Handy links

- [Food safety at home](#)
- [Novel Coronavirus and Food Safety](#)
- [Food handling and hygiene](#)
- [Cleaning and disinfection](#)
- [recommendations](#)
- [Queensland Health coronavirus information](#)

For more information

If you have any questions with relating to your food business please contact Council's Environmental Health Officer by phone on 4082 0500 or email to mail@cook.qld.gov.au